

## Port Poached Pears

Serves 4

*This elegant dessert captures the subtle textures of this Northwest fruit. A fresh ending to any meal, we like to add a touch of cream fraiche for a rich finish.*

### Ingredients

2 ea.	bosc pears, stemmed, cored, and sliced in half
1 ea.	orange
1 Tbsp.	sugar
1 Tbsp.	cinnamon
¾ cup	tawny port
	Zest of 1 orange

### Method

#### Oven Temperature: 570-600 degrees

- In a small bowl, combine the sugar and cinnamon. Place the pears, cored side down, in an 8-in. cazuela or similar oven safe baking dish.
- Sprinkle the pears with the cinnamon sugar mixture and squeeze the orange over the top, using a strainer to keep out any pulp.
- Pour the port over the pears.
- Place just inside the door of the oven and bake until the pears are tender, about 8 minutes.
- Remove the pears from the oven and allow them to cool for several minutes. Serve with cream fraiche.

*Garnish with orange zest.*



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